

chateau
TUMBLEWEED

2014 Earth Cuckoo

Background:

We wound up with a few Spanish varieties in our cellar during the 2014 vintage and were compelled to give a nod to the amazing wines of Rioja. We chose the first cut from each lot to create a special wine; more complex than any of the individual components. The dark, rich core of Tempranillo is accented with the bright red fruit and spice of the Grenache. The touch of Graciano adds acidity, spicy plum character and fine tannins. Our first year making Earth Cuckoo won't be the last.

Varietal Composition and Appellation/Fruit Sourcing:

62% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 29th
25% Grenache from Buhl Memorial Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 23rd
13% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

Sugar at harvest: 25.0 Brix average

Cellar Notes:

Destemmed, but not crushed to open top $\frac{3}{4}$ -ton bins.

Tempranillo was left ~20% whole-cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (D80, BRL97, T73, VRB, Rhone2056).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Alpha) around 7 Brix.

Pressed at dryness after 11 days average skin contact.

Settled 4-5 days average before barreling.

Aging:

Aged 14 months in 25% Hungarian oak.

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.81

TA: 6.1 g/L

RS: <0.10%

Alcohol: 14.5%

Production: 96 cases

Drink now or cellar 6+ years

Winemaker: Joe Bechard

